

# THE CALCUTTA GRILL

## DINNER

4:00 PM TO 8:00 PM

### SMALL PLATES

<b>Jumbo Chicken Wings</b>	12	24
choice of traditional buffalo with bleu cheese, bourbon-teriyaki with charred aioli, southwestern dry rub with avocado-ranch		
<b>Garlic-Parmesan Fries</b>	14	
roasted garlic, reggiano parmesan, rosemary, sage, sea salt, remoulade		
<b>Roasted Grape &amp; Olive Bruschetta</b>	21	
whipped feta, parsley infused cold pressed olive oil, pine nuts, grilled Macrina's seeded baguette		
<b>Fried Brussels Sprouts</b>	18	
guajillo chili-maple glaze, crunchy pecan muesli		
<b>Achiote Carnitas Tacos</b>	23	
slow roasted pork shoulder, black bean puree, cilantro, queso fresco, aji dulce pepper sauce		
<b>Steamed Manila Clams with Miso Broth</b>	26	
Chinese sausage, shallot, garlic, green onion, red miso broth		

### FROM THE KETTLE

<b>Smoked Salmon &amp; Corn Chowder</b>	8	16
Old bay, Oyster Crackers, Chives		
<b>French Onion Soup</b>	15	
caramelized onions, beef broth, rustic crouton, gruyere		

### STARTER SALADS

<b>Honey Crisp Apple &amp; Pomegranate</b>	11	17
mixed greens, toasted hazelnuts, Beecher's Flagship, pomegranate-champagne vinaigrette		
<b>Classic Caesar</b>	10	16
hearts of romaine, parmesan, rustic croutons, classic dressing, lemon		
<b>*Add to Any Salad (Grilled or Blackened)</b>		
Chicken Breast (7 oz)		12
Jumbo Prawns (5 ea)		16
Hanger Steak (6 oz)		18
Filet of Creative King Salmon (4 oz)		21

### SIGNATURE SALADS

<b>Grilled Chicken Cobb</b>	29	
hearts of romaine, hard-boiled egg, peppered bacon, cherry tomatoes, Oregon blue cheese, avocado, roasted garlic-balsamic vinaigrette		
<b>Grilled Steak &amp; Roasted Beets</b>	37	
idiazabal cheese, watercress, blood oranges, pickled onion, toasted pepitas, oregano-mint vinaigrette		
<b>Wilted Spinach &amp; Seared Sea Scallops</b>	39	
fennel, pears, pickled cranberries, candied pecans, cranberry-poppy seed vinaigrette		

### BURGERS & SANDWICHES

Served with choice of fries, side salad or cup of soup

<b>Grilled Pear &amp; Roast Turkey Melt</b>	24	
prosciutto, fontina, sage aioli, Macrina Giuseppe bread, cherry pepper		
<b>Black Bean &amp; Quinoa Burger</b>	22	
Hatch pepper mayo, avocado, Monterey jack, butter lettuce, vine ripe tomato, Macrina's sesame brioche, crispy tortilla strips, cherry pepper		
<b>Painted Hills Pub House Burger</b>	26	
ground chuck, peppered bacon, Beecher's flagship, sweet onion-cabernet jam, butter lettuce, vine ripe tomato, Macrina's sesame brioche, dill pickle		
<b>King Salmon BLT</b>	28	
herb crusted, remoulade, peppered bacon, iceberg lettuce, vine ripe tomato, Macrina's rye bread, gherkins		

\*GF bread or bun available on request

### ANYTIME FAVORITES

<b>Pacific Cod &amp; Chips</b>	29	
three piece, local lager beer battered quick-fried. Served with tartar sauce, Cole slaw, lemon		
<b>Vegan Thai Red Curry with Tofu</b>	26	
rice noodles, mango, bell peppers, snap peas, vegan red curry paste, coconut milk, basil, bean sprouts & pea vines		
<b>Pappardelle Ragu</b>	27	
hearty beef & pork ragu, tomato, cream, oregano, parmesan, fried parsley. Served with grilled focaccia		
<b>Cajun Pasta</b>	32	
Grilled chicken, prawns, onion, bell peppers, tomato, spinach, Cajun cream sauce, aged parmesan. Served with grilled focaccia		
<b>Black Truffle Mac n Cheese Skillet</b>	29	
artisan cheese sauce, cavatappi, Beecher's flagship-panko crust, fried prosciutto & herbs		

### SIGNATURE PLATES

<b>Bedford's Root Beer Braised Short Rib</b>	39	
polenta cake, local honey glazed carrots, pan sauce, frizzled onions		
<b>Pan Roasted Creative King Salmon</b>	49	
savory elote cake, braised winter greens, blood orange relish, mole		
<b>Lavender Smoked Breast of Duck</b>	45	
semolina cake, winter vegetables, parsnip puree, maple-pepper glaze		
<b>Coffee Dusted Beef Tenderloin</b>	65	
Yukon gold potato-celery root puree, brown butter baby carrots, cognac-wild mushroom reduction		

### FRIDAY & SATURDAY

#### Smoked Roasted Prime Rib 54

Yukon gold mashed potatoes, glazed baby carrots, horseradish cream, savory au jus

All Food & Beverage purchases are subject to a 1.6% Kitchen Service Charge (taxable per Washington State Law)  
100% of the service charge will be paid to our hourly cooks & Dishwashers only. Note: None of the service charge is distributed to servers, bartenders or hosts

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness